INSTALLATION AND OPERATING INSTRUCTIONS

Cyclone SERIES

ELECTRIC CONVECTION OVENS

Models: CO11-E and COC-E

INTENDED FOR OTHER THAN HOUSEHOLD USE
RETAIN THIS MANUAL FOR FUTURE REFERENCE
OVEN MUST BE KEPT CLEAR OF COMBUSTIBLES AT ALL TIMES

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation, Operating and Maintenance Instructions thoroughly before installing or servicing this equipment.

Initial heating of oven may generate smoke or fumes and must be done in a well-ventilated area. Overexposure to smoke or fumes may cause nausea or dizziness.

This equipment has been engineered to provide you with year round dependable service when used according to the instructions in this manual and standard commercial kitchen practices.

Form #U4158A 9/07

BAKERS PRIDE OVEN CO., INC.
30 Pine Street
New Rochelle, NY 10801

+1 (800) 431-2745 US & Canada
+1 (914) 576-0200 Phone
+1 (914) 576-0605 Fax

sales@bakerspride.com E-Mail
www.bakerspride.com Web Address

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OPERATING INSTRUCTIONS

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INSTALLATION INSTRUCTIONS

1. RECEIVING

Read the notice on the outside carton regarding damage in transit. “CONCEALED DAMAGE”, damage discovered after opening the crate(s), must be reported immediately to the carrier. The carrier will perform an inspection of the damage and furnish forms for the consignee's claim against the carrier. Retain all packing material - including outer carton until the inspection has been completed. When the oven arrives, it should consist of: A crate (or carton) containing your new oven, and a carton containing four 30” legs with mounting hardware (for CO11-E1 oven only). A set of four 6” legs (for CO11-E2 stacked installations) and legs for COC-E are packed inside the oven.

2. LOCATION & MINIMUM CLEARANCES

a. Provision of adequate air supply to the oven for ventilation is essential. Minimum clearances must be maintained at all times.

	MINIMUM CLEARANCES			
	COC-E1		CO11-E1	
	Inches	mm	Inches	mm
Right	1	25	1	25
Left	1	25	2	50
Rear	1	25	1	25
Suitable for installation on combustible floors when installed on factory supplied legs or casters.				

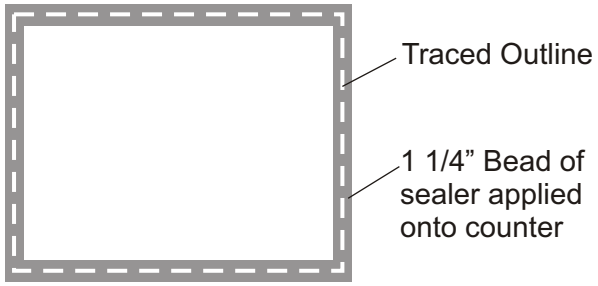
3A. SET-UP / MOUNTING FOR COC-E1

Counter-top installation must conform to one of the following methods:

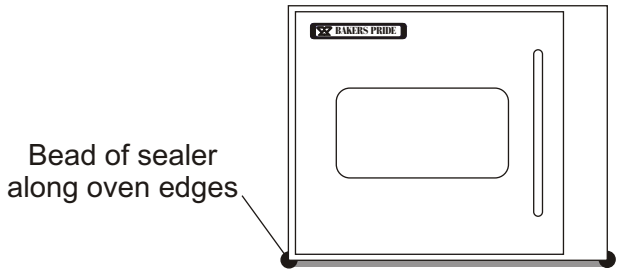
1. COC-E1: Direct Placement On Counter

a. Make sure the counter is level.
b. Clean the area where unit is to be installed.
c. Place the unit in position on the counter and mark the outline of the unit.
d. Remove the unit and apply 1 ¼" bead of sealer (*Dow Corning RTV 732 Multipurpose Sealant or its equivalent)* directly onto the counter following the traced outline (see Sketch "A").
e. Place the unit in position, over the sealer, on the counter.
f. With the unit in place, apply an additional heavy bead of sealer along all edges (see Sketch"B").
G. Wipe clean any excess sealer.

SKETCH "A" - TOP VIEW



SKETCH "B" - FRONT VIEW



2. COC-E1: Installation / Mounting 6" Legs (optional)

a. The adjustable legs are not shipped mounted to unit. The legs are packed inside the unit with the wire shelves.
b. After unpacking the unit, remove legs and any other material from inside the oven.
c. Place the unit on a counter or other flat, stable surface.
d. With sufficient help, tilt the unit back far enough to mount the two front legs.
e. Tighten the upper part of the leg with an adjustable wrench.
f. After installing the front legs, lift the rear of the unit more than 6" off the surface and block in position using wood or some other solid material.
g. Mount the two rear legs and tighten them in the same fashion.
h. Using proper equipment, move the unit to its final location.
i. To ensure proper operation, the unit must be level. Each leg can be adjusted separately to achieve proper leveling.
j. Install the shelf supports and the wire shelves.

3B SET-UP / MOUNTING FOR CO11-E

Note: Units must be leveled after leg installation. Each leg is individually adjustable.

1. CO11-E1: Installation / Mounting 30" Legs

a. After unpacking the unit, remove legs and any other material from inside the oven.
b. Tilt the oven onto its left side and attach the two right legs using three ½" bolts and washers for each leg. Tighten firmly.
c. Use proper lifting equipment to raise the unit, and while suspended attach the two left legs in the same manner.

2. CO11-2E: Installation / Mounting 6" Legs

a. After unpacking the unit, remove legs and any other material from inside the oven.
b. Tilt the bottom oven onto its left side and attach the two mounting plates to the right underside using ½" bolts and washers and tighten firmly. Screw the 6" legs into the center holes.
c. Use proper lifting equipment to raise the unit, and while suspended attach the two left mounting plates and legs in the same manner.
d. Use the lifting equipment to raise the top oven to the proper height, and slide it on top of the bottom oven. Line up the sides and front and use the supplied stacking brackets, screws and lock washers to fasten the two ovens in the back.

3. CO11-E1: Assembly Of An Open Rack Stand (see Sketch "D")

a. Slightly loosen the (12) 30" leg bolts.
b. Remove (4) inner bolts, (1) from each of the four legs, place the top right angle underneath as shown, and tighten these (4) bolts.
c. Insert Open Rack Shelf and tighten into place with (8) 3/8"-16 screws, washers and nuts.
d. Position Rack Supports and tighten in place using (4) 5/16"-18 hex nuts and flat washers.

4. COC-E / CO11-E1: Installation Of Casters (Optional)

a. (4) Casters (2) with wheel brakes and the mounting hardware is packed and included in the shipment if ordered.
b. Install casters with wheel brakes on the front of the unit. **Note:** See page 9, sketch D.
c. Install rear legs with casters on the back of the unit with the restraining plate affixed firmly between the right rear leg & the bottom of the appliance as shown on page 9.
d. Provide a suitable restraining chain or cable to securely tether the appliance to the building structure. The restraining chain or cable should be of such length, that it will stop movement of the appliance before there is any strain on the power supply cable.

4. ELECTRICAL CONNECTIONS

1. General Instructions

a. A licensed electrician must make electrical connections.
b. When installed, unit must be electrically grounded in accordance with the local codes and/or the latest edition of the National Electrical Code ANSI/NFPA No. 70 in USA or Canadian Electrical Code, CSA Standard C22.1, Part 1 in Canada.
c. Make sure electrical supply corresponds with that specified on the rating plate.
d. For single phase 2-wire or three phase 3-wire supplies, the controlling branch circuit is designed to operate at 208-240 volts AC and is pre-wired at the factory between L1 and L2 of the field wiring terminal block (in North America).
e. For three phase 4-wire 230/400 Volts AC 50hz supplies, the controlling branch circuit is designed to operate at 230 volts AC and is pre-wired at the factory between L2 and N of the field wiring terminal block.
f. Only use copper conductors rated at 90°C.
g. All pole disconnect must be provided by the installer.
h. FOR CE UNITS: The appliance must be connected by an earthing cable to all other units in the complete installation and thence to an independent earth connection in compliance with EN 60335-1 and/or local codes. If flexible line cordage is used to connect the equipment, it should be a minimum of H07RN-F type conforming to EN60335-1, EN60335-2-42 and/or local codes.

COC-E Power and Current per Deck					Power Supply	CO11-E Power and Current per Deck				
KW	L1 (amp)	L3 (amp)	L2 (amp)	N (amp)	Volts (Phase)	KW	L1 (amp)	L3 (amp)	L2 (amp)	N (amp)
9.5	45.7		45.7		**208 (1)**	10.5	50.5		50.5	
9.5	27.0	25.0	27.0		**208 (3)**	10.5	30.0	27.8	30.0	
8.7 - 10.3	39.5 - 43.0		39.5 - 43.0		**220-240 (1)**	9.6 - 11.4	43.7 - 47.6		43.7 - 47.6	
8.7 - 10.3	23.4 - 25.5	21.6 - 23.6	23.4 - 25.5		**220-240 (3)**	9.6 - 11.4	25.8 - 28.2	24.0 - 26.2	25.8 - 28.2	
9.5	41.3			41.3	**400-Y (1)**	10.5	45.7			45.7
9.5	13.0	15.2	13.0	2.2	**400-Y (3)**	10.5	14.5	16.7	14.5	2.2
NOTE: EACH OVEN REQUIRES A SEPARATE CONNECTION !										

208V and 220-240V (60hz)		Motor / Blower Speeds	400-Y (50hz)	
High = 1725 RPM	Low = 1140 RPM		High = 1425 RPM	Low = 950 RPM

2. Field Connections

a. Remove access panel from the right side of the oven.
b. Feed power cable (supplied by the customer) through the access hole in the rear of the oven and pull the cable to the front of the oven under the access panel where it may be attached to the cable support bracket.
c. Following the appropriate wiring diagram conforming to the rating plate, connect the power supply leads to the field wiring terminal block. The ground wire should be connected to the grounding lug attached to the cable support bracket.
d. Make sure all connections are tight, and replace the access cover.

5. INITIAL START-UP

After installation, your oven will need approximately 1 hour to burn off. The following steps must be completed before your new oven is ready for use:

a. Place the oven in a well ventilated area as the following procedure may produce smoke and fumes.
b. Open the door(s) and remove any instructions or samples shipped with the unit. Make sure the oven cavity is empty and the wire shelves are properly installed.
c. Close the oven door(s) and set the temperature knob to 300°F (150°C) for ½ hour.
d. After ½ hour, increase the temperature to 500°F (260°C) for at least ½ hour more. This procedure will dry out the insulation and will help to insure best baking results.

CAUTION: Overexposure to smoke or fumes may cause nausea and dizziness. Be sure the oven is placed in a well ventilated area.

6. SYSTEM CHECK: ROTARY CONTROL

a. Open the oven door(s).
b. Turn selector switch to high. The green indicator light near the selector switch and oven light(s) will illuminate.
c. Close the door(s). Oven light(s) will go off and fan will run. Make sure fan is rotating clockwise looking from front.
d. Press oven light switch. Oven light(s) will go on and go off as the switch is released.
e. Turn the thermostat knob. The amber indicator light near the thermostat will illuminate and the elements will come on.
f. Turn the timer knob and set a time of 2 minutes. At the end of 2 minutes, you will hear the buzzer. Turn the timer knob to “0”.
g. Open the oven door(s). Oven light(s) will go on, and elements and fan will go off.
h. With the door(s) open turn the selector switch to “Cool Down” position. The fan will run to cool down the oven.
i. Turn selector switch to “0” position.
j. Close the oven door(s).

IMPORTANT: The oven will begin to heat as soon as the door(s) is/are closed, if the oven temperature is lower than the temperature set and the selector switch is in the “High” or “Low” cook position.

The thermostat indicator light will turn on and stay on while the oven is heating up, and will turn off when the set temperature has been reached.

The door(s) interlock switch will deactivate the motor and heating elements and turn on the light when the door(s) is/are opened.

7. STEAM INJECTION OPTION

The solenoid valve for steam injection is mounted behind the service panel on the right hand side of the unit on COC-E and on the back of the unit on CO11-E. It is pre-wired at the factory. The electronic timer is pre-set at the factory.

A ¼" copper tubing with a compression fitting for water connection is provided on the solenoid valve. Be sure to check for leaks after installation.

OPERATING INSTRUCTIONS

1. GENERAL INSTRUCTIONS

a. This equipment has an electronic temperature control.
b. Due to increased efficiency of this oven, the temperature required for standard recipes may be reduced by 50°F (30°C).
c. Always load each shelf evenly and space pans away from each other and the back and sides of oven to allow for maximum airflow around the product.
d. Large tempered glass window(s) and interior light(s) allow for a close check of the product making it unnecessary to open the door(s) too frequently.
e. Products cook faster in a convection oven as compared to a conventional oven, therefore, depending upon the product and type of pans used, time saving may range anywhere from 20% to 50%.

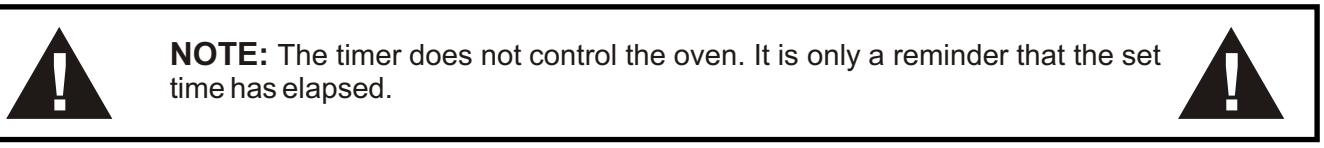
2. SYSTEM OPERATING SEQUENCE

1. Cook Only Rotary Control

a. Close the oven door(s).
b. Turn selector switch to "High" or "Low" position. The green indicator light near the selector switch will be illuminated.
c. Turn the thermostat knob to the desired cooking temperature.
d. Upon reaching the set temperature, the amber indicator light near the thermostat will turn off.
e. Load the oven with the product to be cooked.
f. Remove the product from the oven when done.

2. Timed Cooking Rotary Control

a. Close the oven door(s).
b. Turn selector switch to "High" or "Low" position. The green indicator light near the selector switch will be illuminated.
c. Turn the thermostat knob to the desired cooking temperature.
d. Upon reaching the set temperature, the amber indicator light near the thermostat will turn off.
e. Load the oven with the product to be cooked.
f. Turn the timer knob to the desired bake time and timer will begin counting down.
g. When the timer reaches zero, a buzzer will sound.
h. Turn the timer knob to "0" position.



3. Cook & Hold Rotary Control

a. Close the oven door(s).
b. Turn selector switch to "High" or "Low" position. The green indicator light near the selector switch will be illuminated.
c. Turn the thermostat knob to the desired cooking temperature.
d. Upon reaching the set temperature, the amber indicator light near the thermostat will turn off.

e. Load the oven with the product to be cooked.
f. Turn the timer knob to the desired bake time and timer will begin counting down.
g. When the timer reaches zero, a buzzer will sound.
h. Turn the timer knob to “0” position.
i. Turn the thermostat knob to the desired holding temperature.
j. Remove the product from the oven as desired.

4. Optional Steam Injection Rotary Control

a. The solenoid valve for steam injection is mounted behind the service panel on the right hand side of the unit on COC-E and on back of the unit on CO11-E1.
b. The electronic timer is pre-set at the factory.
c. For steam injection, press the steam injection switch.

NOTE: Do not steam injection at temperatures below 275°F (135°C)

5. Oven Cool Down Rotary Control

To cool down the oven to a lower desired temperature, follow the steps detailed below:

a. Open the oven door(s).
b. Turn selector switch to “Oven Cool Down” position. Fan will now operate and cool down the oven.
c. When the oven has cooled to the desired temperature, turn the selector switch to the “0” position.

PROGRAMMING MENUS: MiniChef or FAST Option
See Set-Up & Operation Booklet for Programmable Oven Control with Bakers Pride Software for Cyclone Series Convection Ovens supplied with this option.

3. CLEANING

Always clean equipment thoroughly before first use. Clean unit daily.

WARNING: To avoid any injury, turn the power switch off at the fuse disconnect switch/circuit breaker or unplug the unit from the power source and allow to cool completely before performing any maintenance or cleaning.

WARNING: Unit is not waterproof. To avoid electrical shock or personal injury, **DO NOT** submerge in water. **DO NOT** operate if it has been submerged in water. **DO NOT** clean the unit with a water jet. **DO NOT** steam clean or use excessive water on the unit.

CAUTION: Use mild detergent or soap solution for best results. Abrasive cleaners could scratch the finish of your unit, marring it's appearance and making it susceptible to dirt accumulation. **DO NOT** use abrasive cleaners or cleaners/sanitizers containing chlorine, iodine, ammonia or bromine chemicals as these will deteriorate the stainless steel and glass material and shorten the life of the unit. Use nylon scouring pads. **DO NOT** use steel wool.

OVEN INTERIOR:

Clean The Racks And Rack Support Guides:

Open the doors and remove all wire racks and rack support guides. Take them to the sink and thoroughly clean in warm water with mild detergent or soap. Use a nylon scouring pad or stiff nylon brush. **DO NOT USE STEEL WOOL.**

Clean The Stainless Steel Interior:

Baked on splatter, oil, grease or discoloration on the stainless steel inside of the oven may be removed with stainless steel cleaner, or any other similar cleaning agent. **NEVER** use vinegar or any corrosive cleaner. Use only cleaners approved for stainless steel. **NEVER** use cleaning solvents with a hydrocarbon base. **NEVER** use a wire brush, steel or abrasive scouring pads, scraper, file or other steel tools. **NOTE: ALWAYS RUB THE STAINLESS STEEL ALONG THE GRAINS.**

Clean The Blower Wheel:

To clean the blower wheel, remove and immerse in ammoniated water for 20 to 25 minutes. Then, scrub it off with a small, stiff brush. The same procedure can be followed for wire racks and rack supports. To remove the blower wheel, loosen the set screws (2) on the hub of the blower wheel and tighten the 3/8" wheel puller bolt (supplied) in center of hub (See Fig. 1).

Clean The Porcelain Interior:

Porcelain enamel interiors are designed to be as maintenance free as possible. However, for best results, the oven should be cleaned regularly. Enameled interiors can be easily cleaned with oven cleaners. **KEEP CLEANING FLUIDS AWAY FROM ELECTRICAL WIRES, LIGHT SOCKETS, SWITCHES AND CONTROL PANEL.**

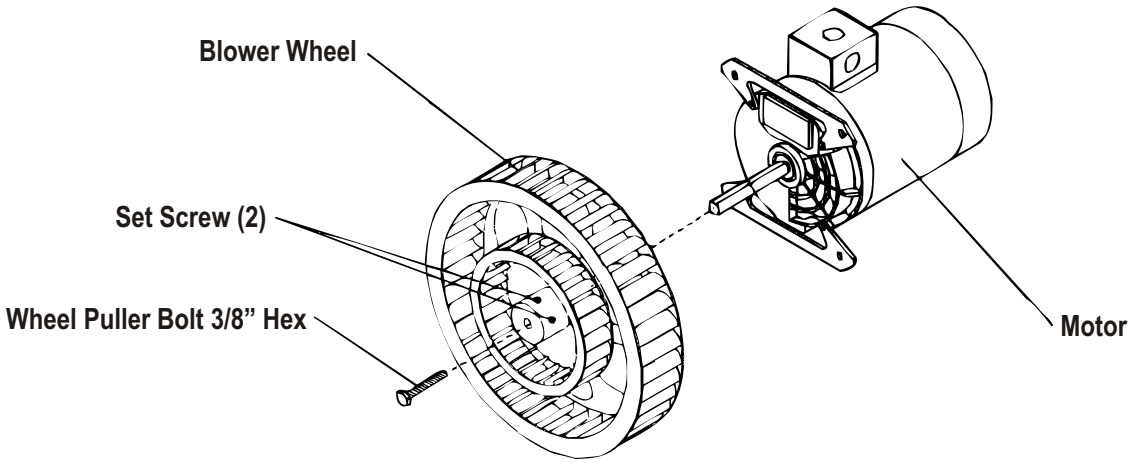
OVEN EXTERIOR:

Clean The Exterior Stainless Steel:

To remove normal dirt or product residue from stainless steel, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth. Never use vinegar or corrosive cleaner. Do not use chorine based cleaners.

To remove grease and food splatter or condensed vapors that have baked on the equipment, apply cleaners to a damp cloth or sponge and rub cleanser on the metal in the direction of the polished lines on the metal. Rubbing cleanser as gently as possible in the direction of the polished lines will not mar the finish of the stainless steel. To remove discoloration, use a non-abrasive cleaner. **NEVER** use a wire brush, steel or abrasive scouring pads, scraper, file or other steel tools. **NEVER RUB WITH A CIRCULAR MOTION**.

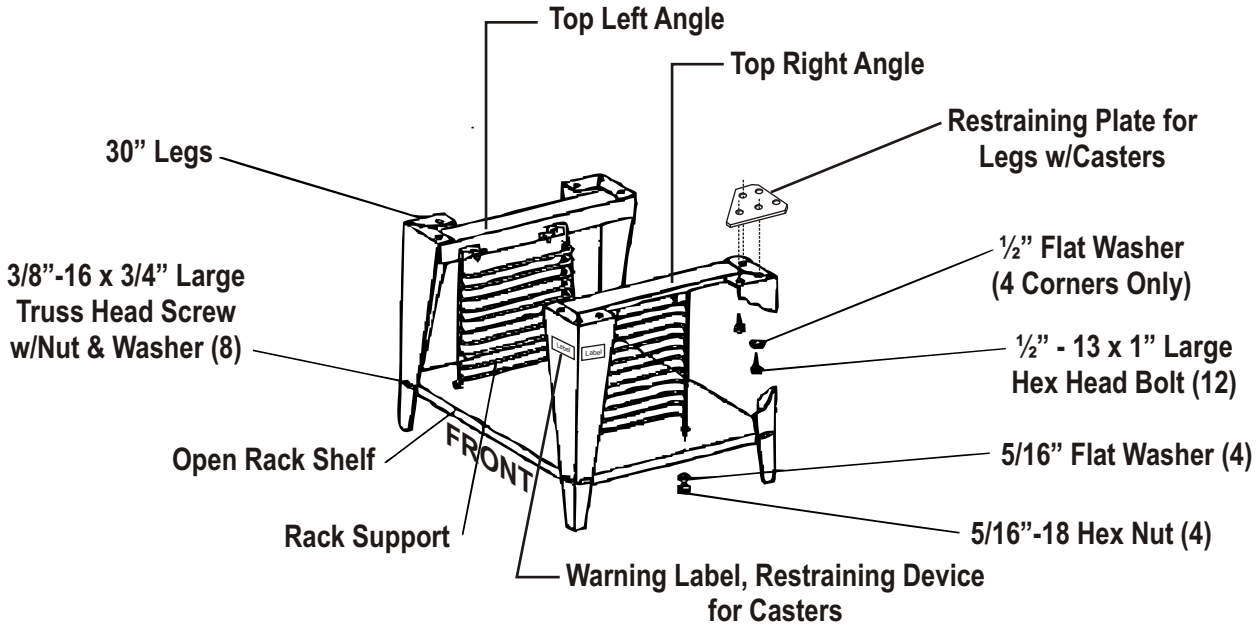
SKETCH "C" - CLEANING THE BLOWER WHEEL



4. SERVICING

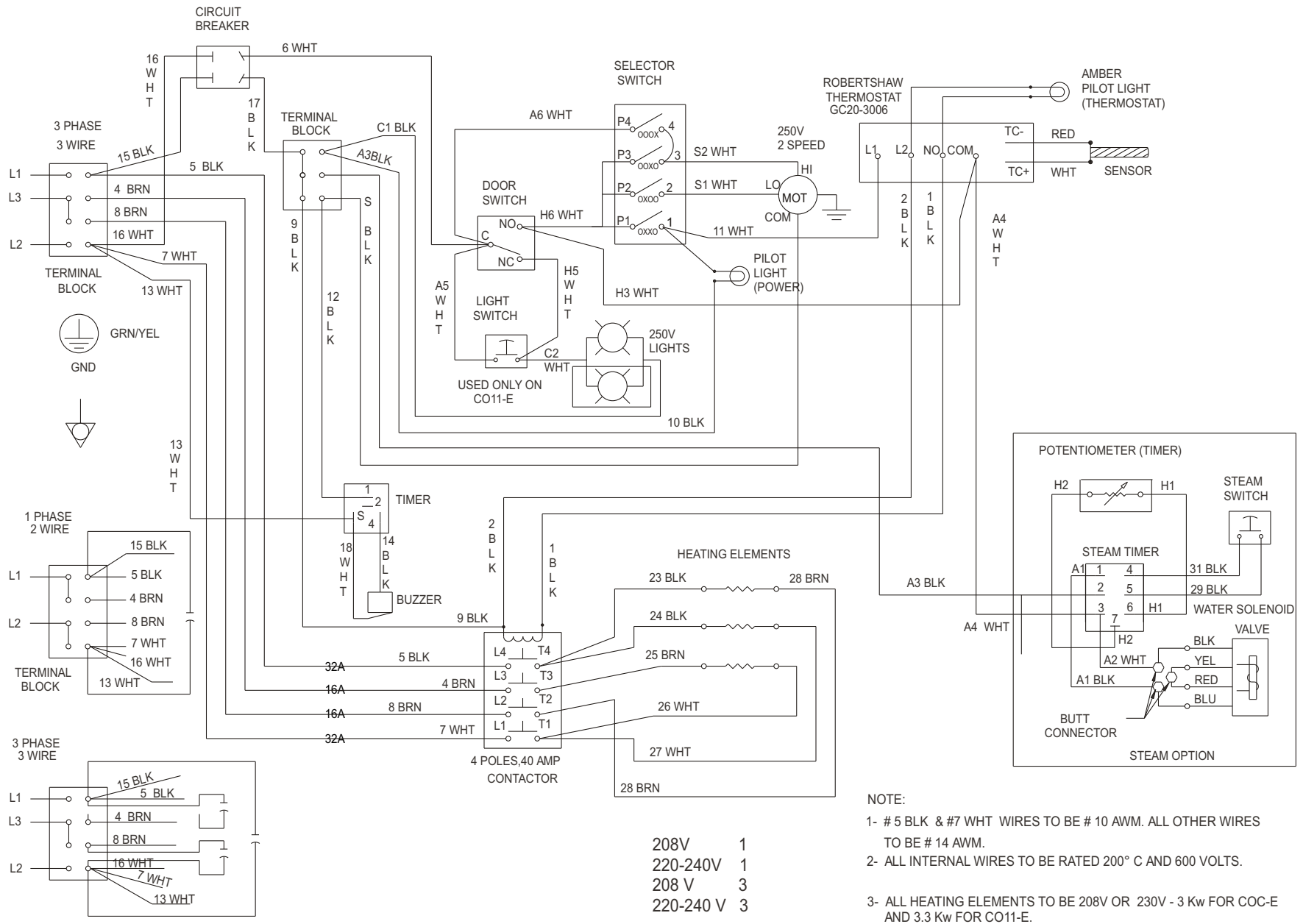
1. The power supply to the unit must be disconnected prior to service.
2. Most of the service to this unit can be performed from the front and/or the control panel side.
3. For proper service, access to the control panel side of the unit is required.
4. It is necessary to have access to the back of the oven when the motor and/or contactor require service.
5. A system wiring diagram is provided in this manual as well as on the back of the service panel on the right side of the oven.
6. All service should only be performed by a factory-authorized technician.
7. Call the factory toll-free number (800) 431-2745 for the name of an authorized service location in your area.
8. Replacement parts manual sent with unit should be saved for future use.

SKETCH "D" - OPEN RACK STAND ASSEMBLY INSTRUCTIONS


Top Left Angle
Top Right Angle
Restraining Plate for Legs w/Casters
30" Legs
3/8"-16 x 3/4" Large Truss Head Screw w/Nut & Washer (8)
½" Flat Washer (4 Corners Only)
½" - 13 x 1" Large Hex Head Bolt (12)
Open Rack Shelf
FRONT
5/16" Flat Washer (4)
Rack Support
5/16"-18 Hex Nut (4)
Warning Label, Restraining Device for Casters

5A. WIRING DIAGRAM - COC-E & CO11-E - w/LIGHTS (w/Invensys Temperature Controller) 208/220-240V 1 or 3 Phase

DWG. 1040-70A 8/11/98



208V	1
220-240V	1
208 V	3
220-240 V	3

NOTE:

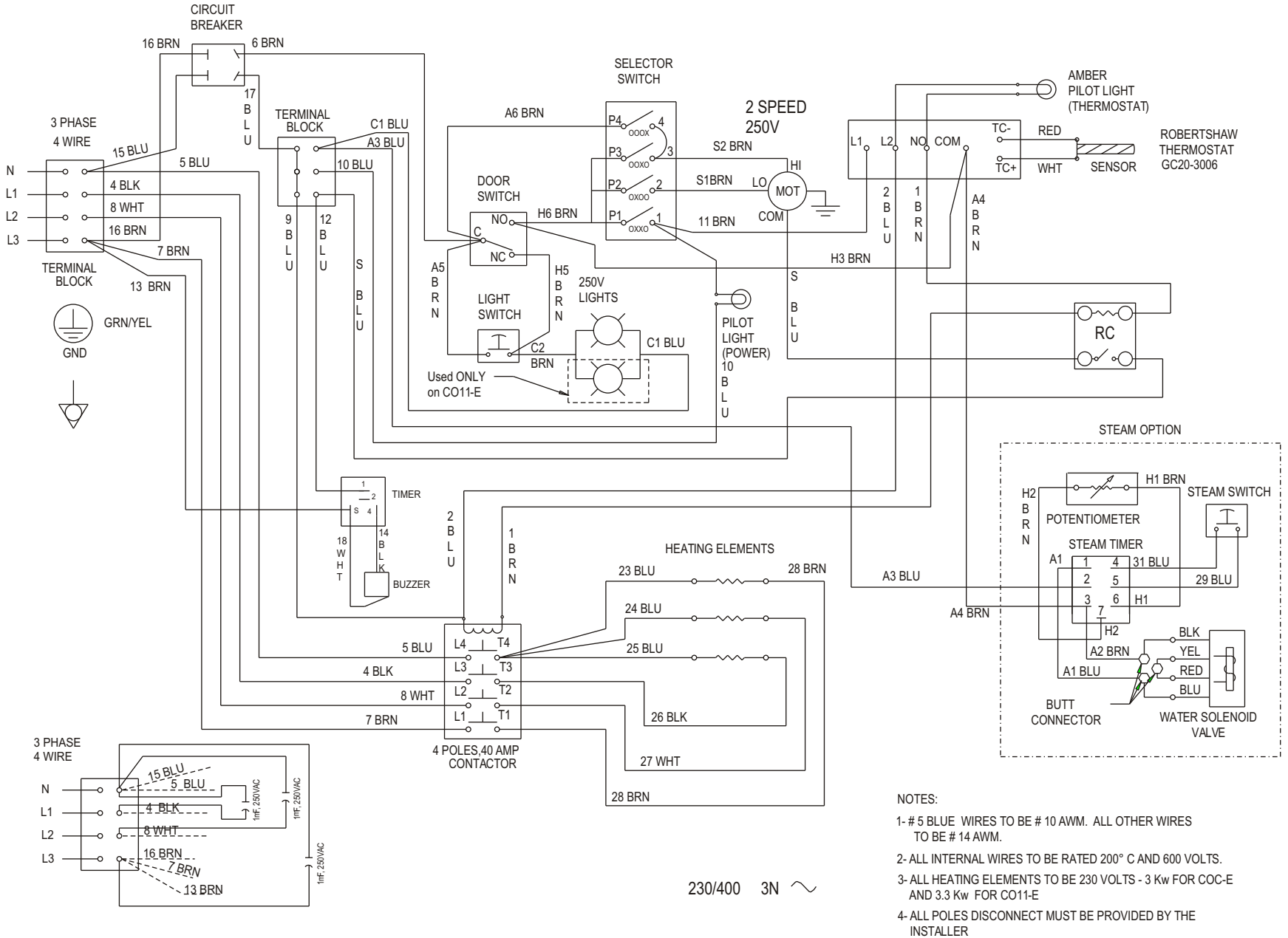
1- # 5 BLK & #7 WHT WIRES TO BE # 10 AWM. ALL OTHER WIRES TO BE # 14 AWM.

2- ALL INTERNAL WIRES TO BE RATED 200° C AND 600 VOLTS.

3- ALL HEATING ELEMENTS TO BE 208V OR 230V - 3 Kw FOR COC-E AND 3.3 Kw FOR CO11-E.

5B. WIRING DIAGRAM - COC-E & CO11-E CE STAR CONNECTION (w/Invensys Temperature Controller) 230/400V 3 Phase

DWG. U4204A 8/98



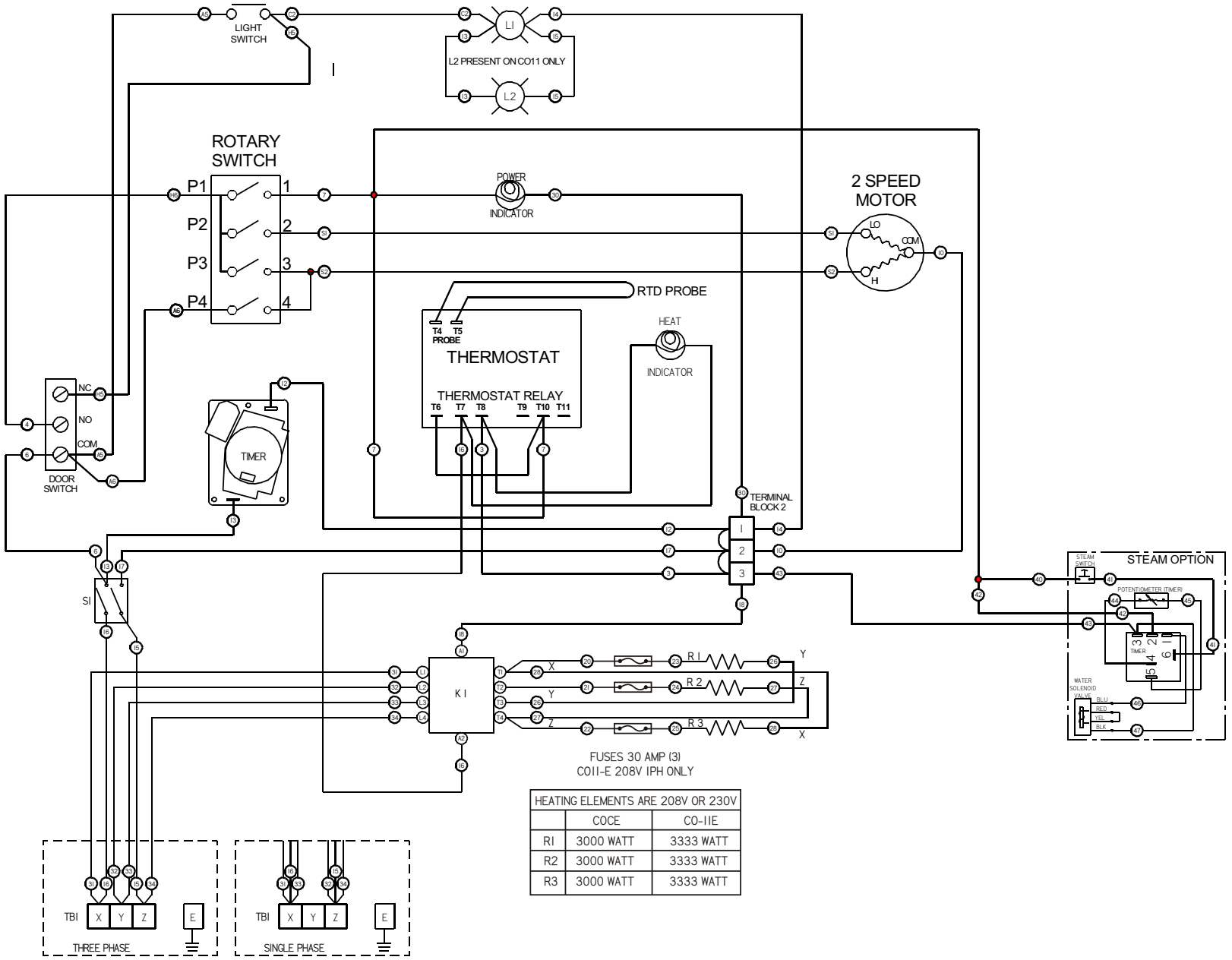
NOTES:

1- # 5 BLUE WIRES TO BE # 10 AWM. ALL OTHER WIRES TO BE # 14 AWM.

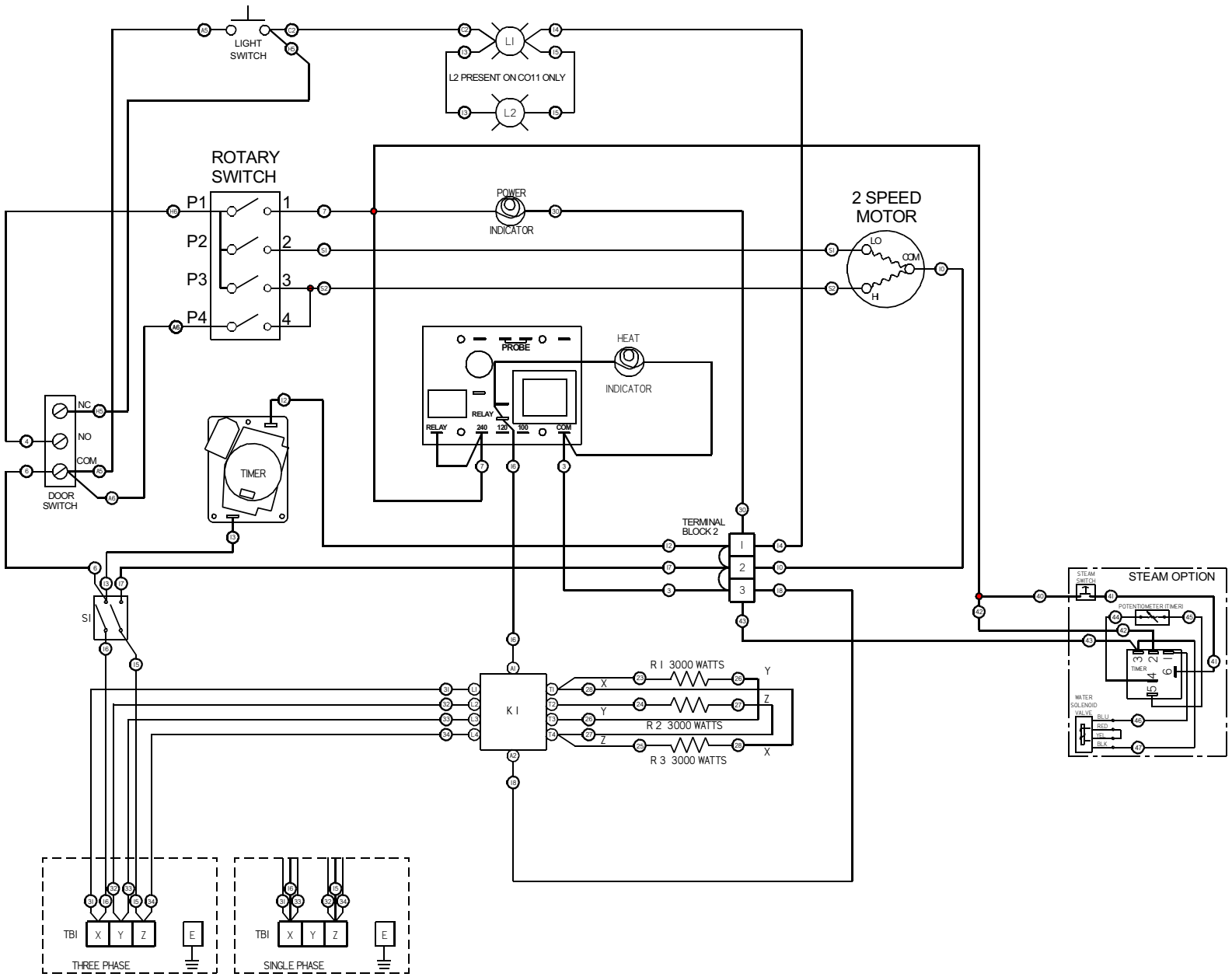
2- ALL INTERNAL WIRES TO BE RATED 200° C AND 600 VOLTS.

3- ALL HEATING ELEMENTS TO BE 230 VOLTS - 3 Kw FOR COC-E AND 3.3 Kw FOR CO11-E

4- ALL POLES DISCONNECT MUST BE PROVIDED BY THE INSTALLER



HEATING ELEMENTS ARE 208V OR 230V		
	COCE	CO-11E
R1	3000 WATT	3333 WATT
R2	3000 WATT	3333 WATT
R3	3000 WATT	3333 WATT


LIGHT SWITCH
L1
L2 PRESENT ON CO11 ONLY
L2
ROTARY SWITCH
P1
P2
P3
P4
1
2
3
4
POWER INDICATOR
2 SPEED MOTOR
LO
COM
H
PROBE
HEAT
INDICATOR
RELAY
240
120
100
COM
NC
NO
COM
DOOR SWITCH
TIMER
TERMINAL BLOCK 2
SI
K I
R I 3000 WATTS
R 2 3000 WATTS
R 3 3000 WATTS
STEAM OPTION
STEAM SWITCH
POTENTIOMETER (TIMER)
TIMER
WATER SOLENOID VALVE
BLU
RED
YEL
BLK
TBI
X
Y
Z
E
THREE PHASE
SINGLE PHASE

6. PARTS LISTS & EXPLODED VIEWS

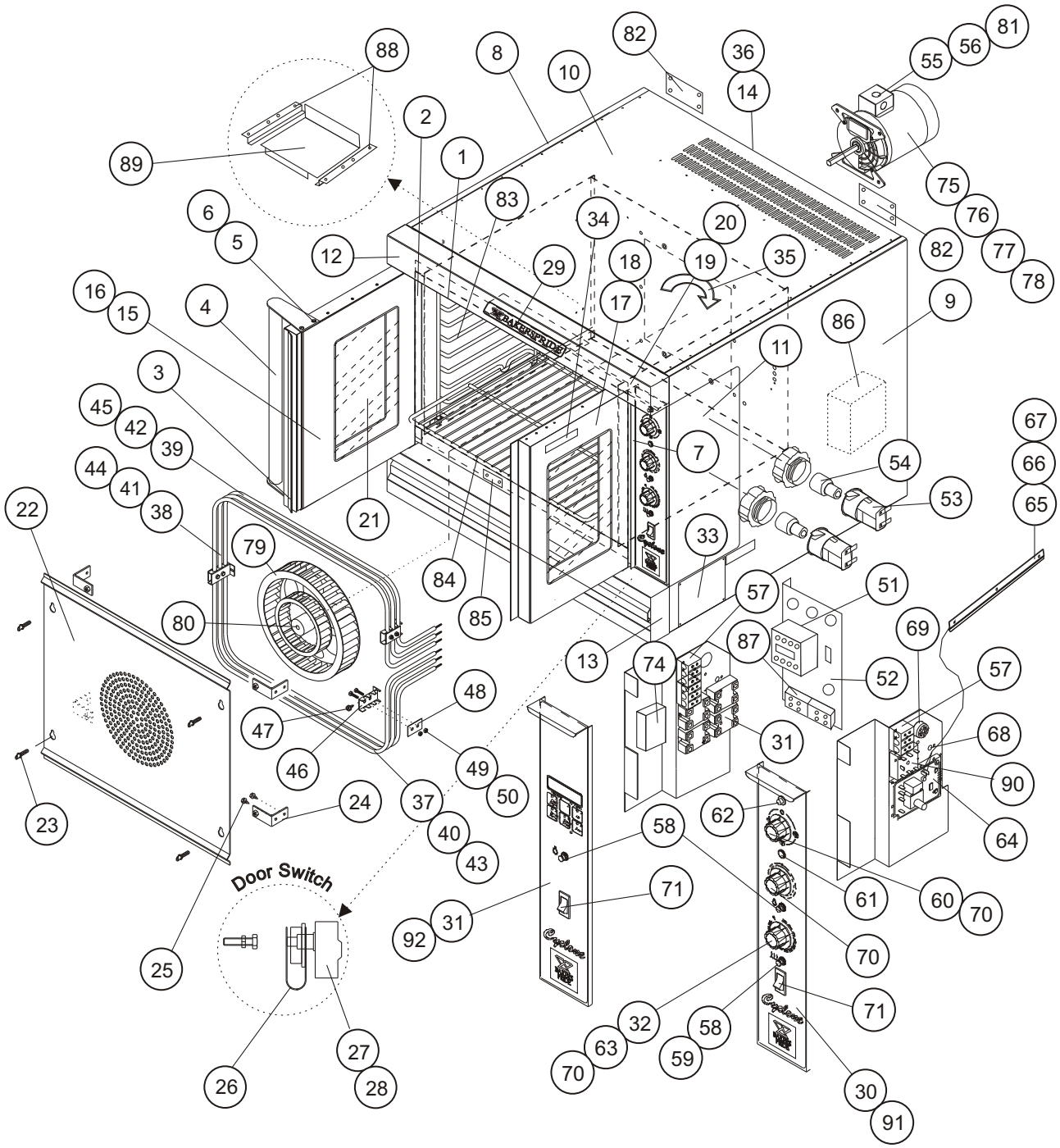
C011-E

Full Size Electric Convection Oven

30 Pine Street • New Rochelle • New York • 10801
914 / 576 - 0200
914 / 576 - 0605 fax
1 - 800 - 431 - 2745 US & Canada
www.bakerspride.com web address

BAKERS PRIDE

Figure A ***Exterior / Interior / Elements / Controls / Door***



Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase. **U6002A 8/07**

BAKERS PRIDE

30 Pine Street • New Rochelle • New York • 10801
914 / 576 - 0200
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C011-E

Full Size Electric Convection Oven

Item	Part #	Description	Item	Part #	Description
		Exterior / Interior / Elements / Controls / Door			
1	E3450X	Door Seal, Top & Bottom (2)	47	Q1407A	Screw, Hx Hd, #10x1/2
2	E3451K	Door Seal, Sides (2)	48	K1375E	Element Bracket, Flat (4)
3	E3466U	Door Closure Strip	49	Q3017A	Star Washer #10
4	S1317U	Door Handle	50	Q1402A	Nut, 10-32
5	Q1477A	Screw, FH 10-32x1/2 (4)	51	M1030X	Contactor, 208/240V
6	Q3047A	#10 Lockwasher, Countersunk, Ext. (4)	52	E3616X	Contactor Bracket
7	E3487X	Vertical Trim	53	P1145X	Snap-In Light Assy (w/240V Bulb)
8	E3485K	Outer Cover (Left)	54	P1147X	Light Bulb (15W,240V)
9	E3486K	Outer Cover (Right)	55	P1082A	Conduit BX, 3/8"
10	E3618K	Outer Cover (Top)	56	P1084A	Bushing, Anti-Short, 3/8"
11	E3499X	Access Cover (Side)	57	P1003X	Terminal Block (3 Pole)
12	E3488X	Top Trim	58	M1049X	Switch, Momentary (SPST)
13	E3583U	Bottom Apron	59	S1171A	Plug Button, 7/16"
14	E3514X	S/S Perforated Rear Panel	60	M1326X	Switch, Rotary (EGO)
15	E3454X	Door Assy Left (No Window)	61	M1339A	Pilot Light Amber (Thermostat)
16	E3458X	Door Assy Left (w/Window)	62	P1128X	Pilot Light Green (Power)
17	E3456X	Door Assy Right (No Window)	63	M1346X	Timer, 60 Minutes (208/240V)
18	E3460X	Door Assy Right (w/Window)	64	M0110A	T-stat, G6, FAST (Domestic)
19	S3229A	Door Rod		M1553A	T-stat, E6, FAST (CE)
20	Q4033A	Roll Pin 1/4 x 1 1/4	65	M1555A	RTD Temperature Probe
21	S1048X	Window Assy	66	E3219K	Clamp, Temperature Sensor (1)
22	E3053K	Baffle Plate	67	P1042A	Victor Clamp, Temp Sensor (3)
23	Q2009A	Thumb Screw, 1/4-20x1/2 (4)	68	M1176X	Potentiometer
24	E3095X	Baffle Plate Bracket Assy (4)	69	M1335X	Bell Audiolarm
25	Q1414A	Screw, Hex Hd, #10x3/4 (8)	70	S1311X	Knob (3)
26	E3471K	Door Switch Actuator	71	M1352X	Ckt Breaker, 120-240V, 15A
27	M1102X	Microswitch (Rotary)	72	P1166A	Fuse Block, 3 Pole, 600V, 30A Not Shown
28	M1172X	Microswitch (Minichef)	73	P1164A	Fuse, KTK Class CC, 600V, 30A Not Shown
29	U1043X	Bakers Pride Name Plate (13 3/4")	74	M1174X	Transformer (208/240V-24V)
30	U1437A	Control Panel Overlay (Rotary)	75	M1217X	Motor, 1/4HP, 2Spd, 200-230V,50-60
31	M1356A	Solid State Relay, CE	76	Q3008A	Flat Washer (4)
32	U1296A	Timer Overlay (50 cycle only)	77	Q3014A	Lock Washer, Split (4)
33	U1299A	Rating Plate (Bi-Lingual)	78	Q2204A	Nut, 5/16 HX, 5/16-18 (4)
34	U1192A	Caution Hot Label (Bi-Lingual)	79	S1195X	Blower Wheel
35	U1169A	Motor Rotation Arrow	80	Q2302A	Bolt, Wheel Puller 3/8-16x2 Hx (2)
36	U1210A	Installation Warning (English)	81	P1108A	Conduit Connector, 3/8x24"
37	L1087X	Element, Front, 208V, 3333W	82	E3225X	Stacking Bracket, CO11-E2 Only (each)
38	L1088X	Element, Center, 208V, 3333W	83	T3044A	Rack Support
39	L1089X	Element, Rear, 208V, 3333W	84	T3043A	Wire Rack
40	L1090X	Element, Front, 230V, 3333W	85	E3531K	Door Limit Block
41	L1091X	Element, Center, 230V, 3333W	86	M1238X	Transformer, 480/240V, (480 Elem only)
42	L1092X	Element, Rear, 230V, 3333W	87	P1004X	Terminal Block (4 Pole)
43	L1104X	Element, Front, 460V, 3333W	88	E3614K	Cut-Out Cover, Offset (L & R)
44	L1105X	Element, Center, 460V, 3333W	89	E3615K	Cut-Out Cover
45	L1106X	Element, Rear, 460V, 3333W	90	M1231A	Steam Timer 208/230V
46	K1100X	Element Bracket, Bent (4)	91	E3772K	Control Panel, Rotary

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase. **U6002A 8/07**

C011-E

Full Size Electric Convection Oven

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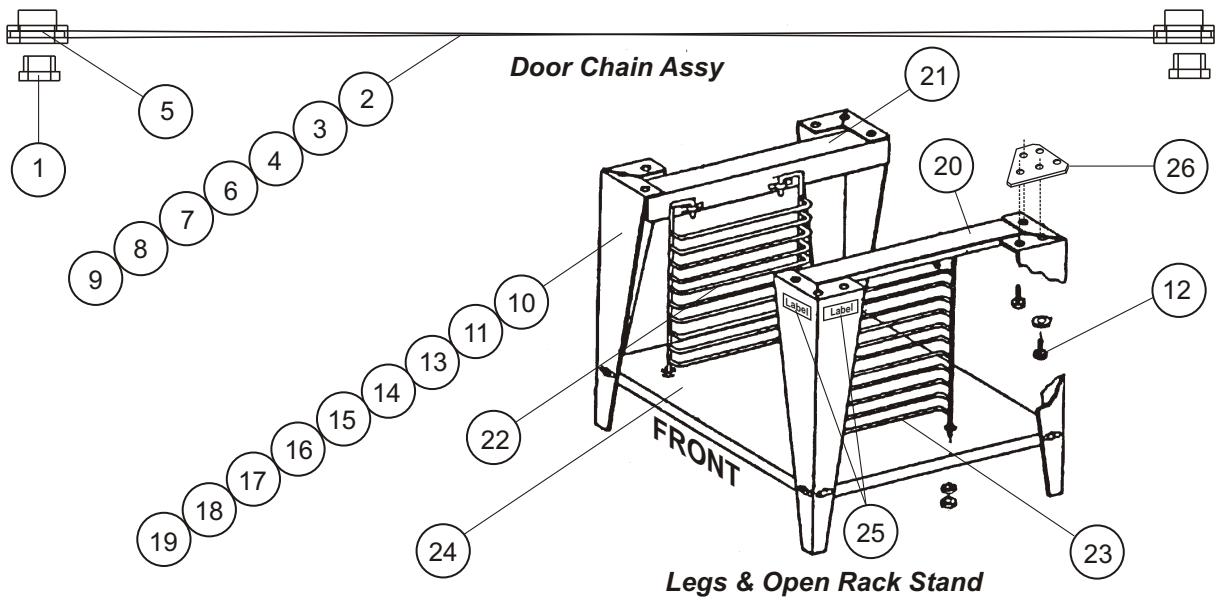
Figure B — Door Chain / Legs & Open Rack Stand



Legs & Open Rack Stand

Item	Part #	Description	Item	Part #	Description
1	S3228A	Flange Bearing (4)	14	S1081X	Casters, 4" (Set of 4)
2	S3231X	Door Chain Assy (Complete)	15	S1022X	Caster, 4" (No Lock), each
3	S3226A	Door Chain Rod (Short)	16	S1023X	Caster, 4" (w/Lock), each
4	S3227A	Door Chain Rod (Long)	17	K1357E	Mounting Plate (for Casters) each
5	S3145X	Sprocket	18	S1049Y	6" Bullet Legs (Set of 4)
6	S3112X	Roller Chain #35	19	S1049A	6" Bullet Legs (each)
7	S3224A	Chain Connection Link #41	20	E3148U	Top Right Angle, Open Rack Stand
8	S3223A	Turnbuckle 1/4-20x3"	21	E3149U	Top Left Angle, Open Rack Stand
9	Q2039A	1/4-20 Hex Nut, Left Hand Thread (2)	22	T3051X	Left Rack Support, Open Rack Stand
10	S1050Y	30" Leg (Set of 4)	23	T3052X	Right Rack Support, Open Rack Stand
11	Q4017V	Leg Bolt, Set (For 4 Legs)	24	T8075X	Bottom Shelf w/Hardware, Open Rack Stand
12	S1217Y	24 1/2" S/S Leg (Set/4) Used w/Casters	25	U1460A	Label, Restraining Device
13	S1252T	24 1/2" S/S Leg (each) Used w/Casters	26	S1267K	Restraining Plate
		Steam Option (Not Shown)			
N/S	M1114X	Solenoid Valve	N/S	N5814A	1/8x2 3/8 Nipple
N/S	M1115X	Coil (For Solenoid Valve)	N/S	N5815A	1/4 Tubing x 9"
N/S	N3039A	1/8 Brass Coupling	N/S	N1019X	Steam Injection Nozzle
N/S	N3040A	1/8 Brass Elbow	N/S	M1231A	Steam Timer, 208/230V
N/S	N5831A	1/8x4" Brass Nipple	N/S	M1176X	Steam Potentiometer
N/S	N3041A	1/8NPT-1/4 Compression Fitting	N/S	M1049X	Momentary Switch (Steam)

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase. **U6002A 8/07**

COC-E

Half Size Electric Convection Oven

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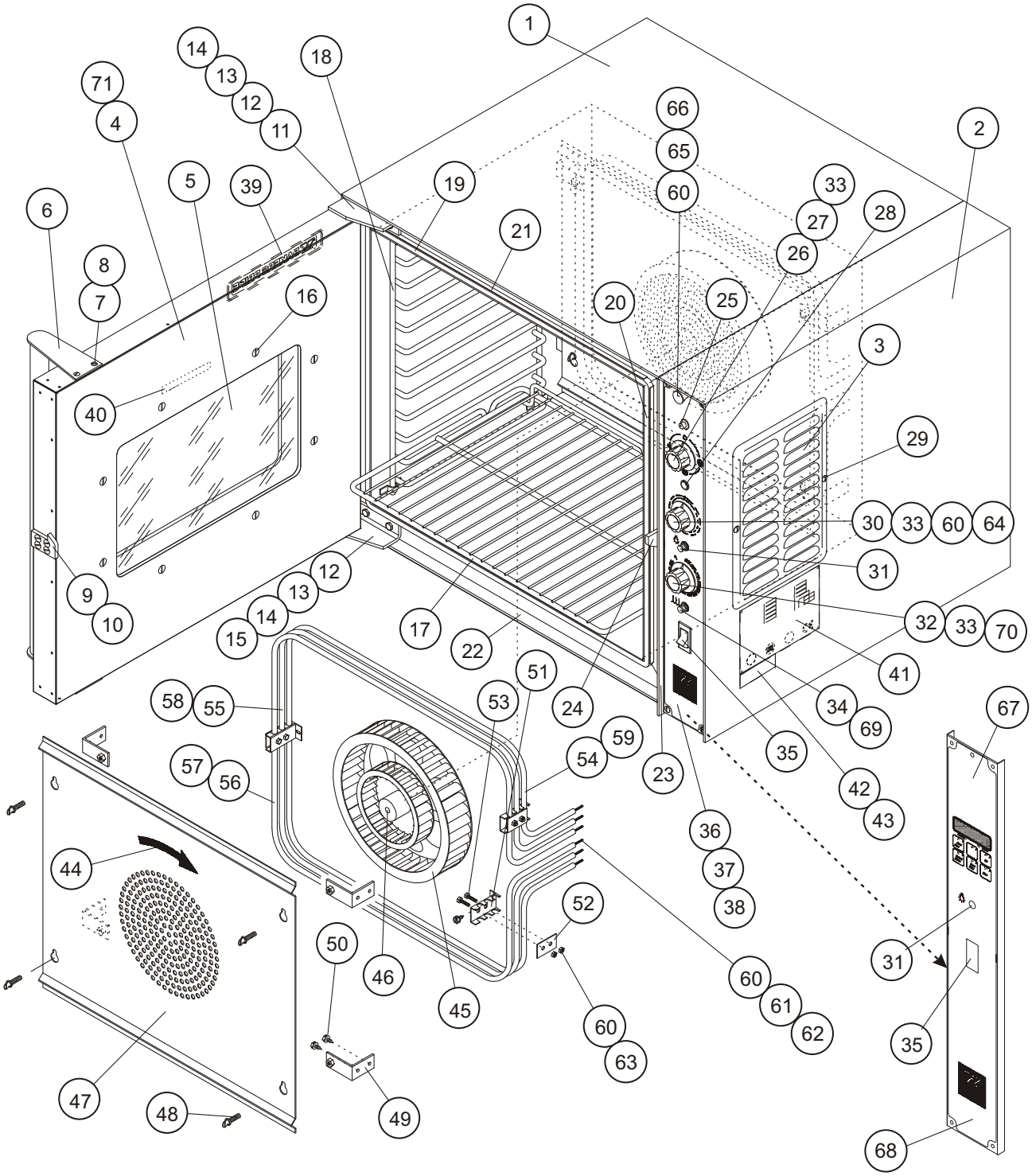
Figure A — *Exterior / Interior / Elements / Controls / Door*



Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase. **U6004A 8/07**

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COC-E

Half Size Electric Convection Oven

Exterior / Interior / Elements / Controls / Door

Item	Part #	Description
1	E1178K	Outer Shell
2	E1179K	Outer Side (Right)
3	E1180X	Access Cover Assy.
4	E1052X	Door Assy. (With Window)
5	S1048X	Window Assy.
6	S1317U	Door Handle Assy.
7	Q1477A	Screw, FH 10-32x1/2 (4)
8	Q3047A	#10 Lock Washer, Countersunk ext. (4)
9	S3029X	Door Catch
10	Q2008A	Screw, FH 1/4-28x5/8 (4)
11	E1165K	Hinge Assy (Top)
12	Q2025A	Bolt, HH 1/4-20x3/4 (2)
13	Q3005A	1/4 Lockwasher, Split (2)
14	E1087B	Hinge Shim (2)
15	E1167K	Hinge Assy (Bottom)
16	Q2209A	Screw, TH, 5/16-18x3/4 (8)
17	T3041A	Wire Rack (5)
18	T3042A	Rack Support (2)
19	K1088K	Horizontal Seal Strip (2)
20	K1089K	Vertical Seal Strip (2)
21	S6037X	Door Gasket
22	E1186K	Bottom Apron
23	E1183K	Front Column Assy.
24	S3030X	Door Latch Assy.
25	P1128X	Pilot Light (Green)
26	M1326X	Rotary Switch
27	Q1705A	Screw, 4x6mm (2)
28	P1127X	Pilot Light (Amber)
29	Q1406A	Screw, SL HD #10x1/2 (2)
30	M0110A	Thermostat, G6, FAST (Domestic)
	M1553A	Thermostat, E6, FAST (CE)
31	M1049X	Push Button Switch (Light)
32	M1346A	Timer, 60 Minutes (208/240VAC)
33	S1311X	Knob (3)
34	S1171A	Plug Button, 7/16
35	M1352A	Circuit Breaker
36	E1195K	Control Panel (GC-20)
37	U1284A	Overlay (Rotary Controls)
38	Q1406A	Screw, TR HD #10x1/2 (4)
39	U1044A	Bakers Pride, Name Plate, 8"
40	U1192A	Caution Hot, Label, Bi-Lingual
41	U1299A	Rating Plate, Bi-Lingual
42	U1205A	Service Connection w/Neutral
43	U1206A	Service Connection
44	U1169A	Motor Rotation Arrow, Label
45	S1195X	Blower Wheel
46	Q2318A	Bolt, Wheel Puller 3/8-16x1 1/2 Hx (1)
47	E1026K	Baffle Plate
48	Q2009A	Thumb Screw, 1/4-20x1/2 (4)
49	E3095T	Baffle Plate Bracket Assy (4)
50	Q1414A	Screw, HX HD #10x3/4 (8)
51	K1100X	Element Bracket, Bent (3)
52	K1375E	Element Bracket, Flat (3)
53	Q1407A	Screw HX HD #10x1/2 (6)
54	L1079X	Element, Rear 208V 3KW
55	L1080X	Element, Center 208V 3KW
56	L1081X	Element, Front 208V 3KW
57	L1082X	Element, Front 230V 3KW
58	L1083X	Element, Center 230V 3KW
59	L1084X	Element, Rear 230V 3KW
60	Q3017A	Star Washer #10
61	Q1402A	Nut 10-32 (12)
62	S1062X	Terminal Cap (6)
63	Q1408X	Nut 10-24 (6)
64	Q1436A	Bolt, Hx Hd 10-32x5/8
65	S1153X	Knob
66	Q1206A	Screw, 8-32 x 3/8 RD HD
67	E1253A	Control Panel
68	U1428A	Overlay
69	M1049X	Push Button Switch (Steam)
70	U1296A	Timer Overlay (50 cycle only)
71	E1051X	Door Assy, No Window (Option)

Optional Steam Injection *(Not Shown)*

Item	Part #	Description
N/S	M1114X	Solonoid Valve
N/S	M1115X	Coil (For Solonoid Valve)
N/S	N1019X	Steam Injection Nozzle
N/S	N3039A	1/8 Brass Coupling
N/S	N3040A	1/8 Brass Elbow
N/S	N3041A	1/8NPT-1/4 Compression Fitting
N/S	N5814A	1/8x2 3/8 Nipple
N/S	N5815A	1/4 Tubing x 9"
N/S	M1231A	Steam Timer, 208/230V
N/S	M1176X	Steam Potentiometer

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase. **U6004A 8/07**

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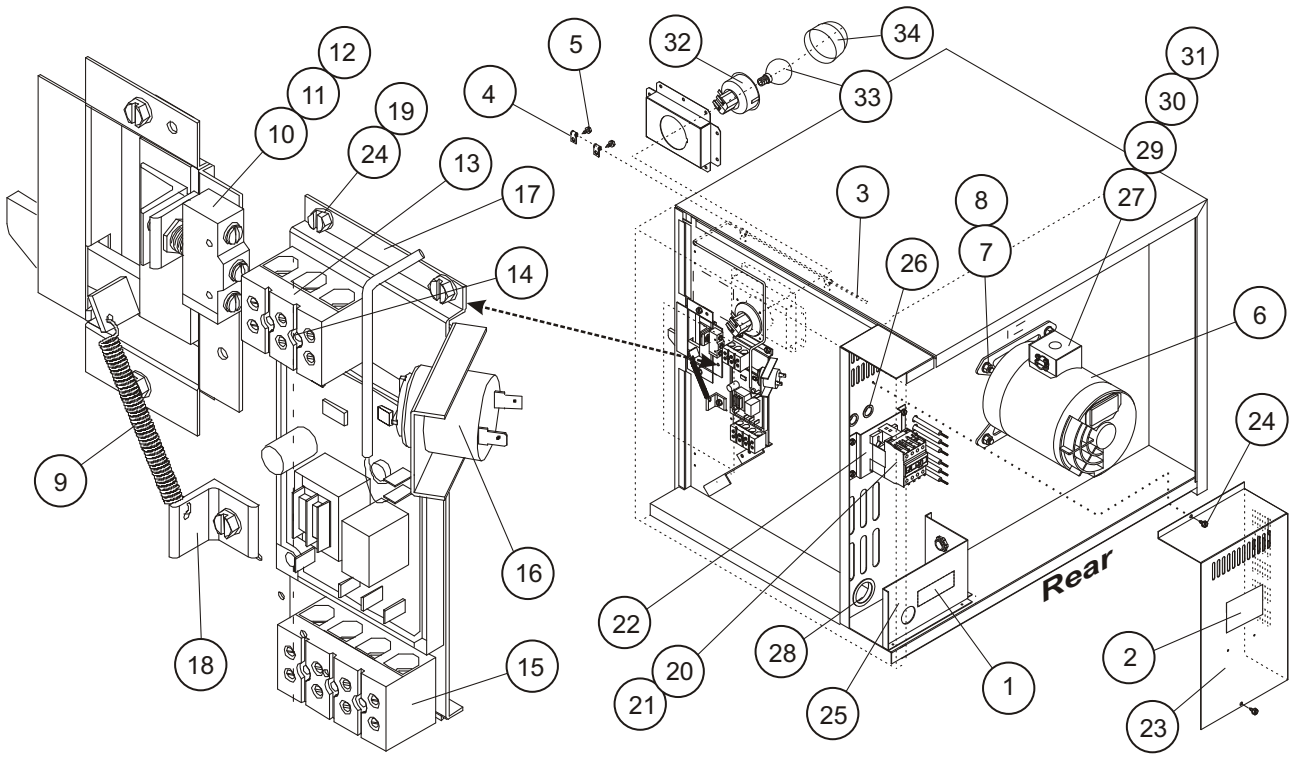
Figure B — Door Latch / Electrical Components



Item	Part #	Description	Item	Part #	Description
1	U1210A	Installation Warning, Label	18	K1087E	Spring Bracket
2	U1120A	Element Terminal, Plate	19	Q3017A	Star Washer #10
3	M1555A	RTD Temperature Probe	20	M1030X	Contactor, 208/240V
4	Q4021X	Clip 3/16 Closed, Temp Sensor (2)	21	Q1210A	Screw, Pan Hd, 8-32x1/2 (4)
5	Q1406A	Screw, #10x1/2 (2)	22	E3210U	Contactor Bracket
6	M1217X	Motor, 1/4HP, 2 Spd, 200-230V, 50-60	23	E1018K	Terminal Box
7	Q3014A	Lockwasher, Split 5/16 (4)	24	Q1407A	Bolt, Hx Hd, #10x1/2 (2)
8	Q2204A	Nut, HX, 5/16-18 (4)	25	E1176K	Cable Support
9	S3005X	Spring, 2 1/2x5/16	26	P1018A	Bushing, Snap, 7/8 (2)
10	M1102X	Micro-Switch (Rotary)	27	P1084A	Bushing, Anti-Short, 3/8 (2)
11	M1172X	Micro-Switch (Minichef)	28	P1045A	Bushing, Snap, 2"
12	M1173X	Actuator	29	P1082A	Conduit, BX Flex, 3/8x24"
13	P1003X	Terminal Block, 3 Pole	30	P1017A	Conduit Connector, 3/8x1/2-Straight
14	Q1205A	Screw, Rd Hd, 8-32x1 1/4 (2)	31	P1079A	Wire Nut (3)
15	P1004X	Terminal Block, 4 Pole	32	P1126X	Lighting Assy (W/Bulb & Lens)
16	M1335X	Audio Alarm	33	P1122A	Light Bulb (40W, 240V)
17	E1199U	Control Bracket Assy.	34	P1124X	Lens, Lighting Assy

Note: When ordering, ALWAYS specify Part #, Model #, Serial # and Voltage/Phase. **U6004A 8/07**

7. BAKERS PRIDE LIMITED WARRANTY

30 Pine Street New Rochelle, New York 10801
914 / 576 - 0200 ♦ US & Canada: 1 - 800 - 431 - 2745 ♦ fax 914 / 576 - 0605

WHAT IS COVERED This warranty covers defects in material and workmanship under normal use, and applies only to the original purchaser providing that:

- ♦ The equipment has not been accidentally or intentionally damaged, altered or misused;
- ♦ The equipment is properly installed, adjusted, operated and maintained in accordance with National and local codes. and in accordance with the installation instruction provided with the product;
- ♦ The serial number rating plate affixed to the equipment has not been defaced or removed.

WHO IS COVERED This warranty is extended to the original purchaser and applies only to equipment purchased for use in the U.S.A.

COVERAGE PERIOD Full size gas and electric deck ovens: Two (2) year limited parts and labor: Cyclone Convection Ovens: BCO Models: One (1) Year limited parts and labor; GDCO Models: Two (2) Year limited parts and labor; CO II Models: Two (2) Year limited parts and labor; (5) Year limited door warranty.
All Other Products: One (1) Year limited parts and labor.
Warranty period begins the date of dealer invoice to customer or ninety (90) days after shipment date from BAKERS PRIDE - whichever comes first.

WARRANTY COVERAGE This warranty covers on-site labor, parts and reasonable travel time and travel expenses of the authorized service representative up to (100) miles. round trip, and (2) hours travel time. The purchaser. however, shall be responsible for all expenses related to travel, including time. mileage and shipping expenses on smaller counter models that may be carried into a Factory Authorized Service Center, including the following models: PX-14. PX-16, PI8, and BK-I8.

EXCEPTIONS All removable parts in BAKERS PRIDE Char-broilers, including but not limited to: Burners, Grates. Radiants, Stones and Valves, are covered for a period of SIX MONTHS.
All Ceramic Baking Decks are covered for a period of THREE MONTHS. The installation of these replacement decks is the responsibility of the purchaser.
The extended Cyclone door warranty years 3 through 5 is a parts only warranty and does not include labor, travel, milage or any other charges.

EXCLUSIONS

- ♦ Negligence or acts of God,
- ♦ Thermostat calibrations after (30) days from equipment installation date,
- ♦ Air and Gas adjustments,
- ♦ Light bulbs,
- ♦ Glass doors and door adjustments.
- ♦ Fuses,
- ♦ Char-broiler work decks and cutting boards,
- ♦ Tightening of conveyor chains,
- ♦ Adjustments to burner flames and cleaning of pilot burners,
- ♦ Tightening of screws or fasteners.
- ♦ Failures caused by erratic voltages or gas supplies,
- ♦ Unauthorized repair by anyone other than a BAKERS PRIDE Factory Authorized Service Center,
- ♦ Damage in shipment,
- ♦ Alteration, misuse or improper installation,
- ♦ Thermostats and safety valves with broken capillary tubes.
- ♦ Accessories - spatulas, forks. steak turners, grate lifters, oven brushes, scrapers, peels. etc.,
- ♦ Freight - other than normal UPS charges,
- ♦ Ordinary wear and tear.

INSTALLATION Leveling and installation of decks. as well as proper installation and check out of all new equipment - per appropriate installation and use materials - is the responsibility of the dealer or installer, not the manufacturer.

REPLACEMENT PARTS BAKERS PRIDE genuine Factory OEM parts receive a (90) day materials warranty effective from the date of installation by a BAKERS PRIDE Factory Authorized Service Center.

This Warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities on the manufacturers part. BAKERS PRIDE shall in no event be liable for any special, indirect or consequential damages, or in any event for damages in excess of the purchase price of the unit. The repair or replacement of proven defective parts shall constitute a fulfillment of all obligations under the terms of this warranty.

Form #U4177A 1/07